Wine-Baked Broilers

2 (1 1/2 to 2 lb) chichens split in half
1 cup California Burgundy, Sautern or Calif. Table Wine
2 Tablespoons each chopped parsley, green onions
1/4 cup melted butter or margarine
Salt, pepper, paprika

Marinate chicken in the wine for several hours. Pour
save
off & reserve wine. Sprinkle chick with salt, pepper
& paprika. Place skin side down in shallow baking pan.
To reserve wine add parsley and onions and butter,

pour over chicken. Bake in hot over (450) F for 25 min. basting frequently. Turn chicken skin side up, continue cooking & basting for 20 minutes and until brown & tender.